



Carlei Estate & Carlei Green Vineyards

Carlei Estate Chardonnay 2003

Variety: Chardonnay
Vintage: 2003
Harvest date: 23rd March, 2003
Vineyard location: Chum Creek, Yarra Valley
Oenological Data: Harvest Baumé – 13.7
Total acidity – 6.7 g/l
pH – 3.20
Alcohol – 13.5% alc/vol

Production 160 dozen

Winemakers' Notes: The fruit is from low yielding (1.5 tonne/acre), dry grown old vines from Yarra Valley. The grapes were whole bunched pressed, the juice being oxidatively handled and racked with solids to French oak barrels (50% new), where natural ferments took place. Each barrel underwent periodic bâtonnage, with some going through partial malo-lactic fermentation to add another layer of complexity. The wine was blended and bottled after 14 months in oak.

Tasting Note: Aromas of toasted nuts, citrus oils and match strike combined with crisp white stone fruit. These follow on to the palate providing excellent intensity, mouth filling mealy texture and a vibrant finish of great length. A complex and elegant wine with underlying power, classic balance and great structure. It is only just starting to show what lies ahead.

Cellaring: 5 years plus



Awards & reviews

Top Gold Medal Class 23 – 2005 Victorian Wines Show

“Showing some bottle development; full-on sweet peachy/stone fruit flavours have absorbed all the French oak. Opulently complex.” **93/100**

2006 Australian Wine Companion, James Halliday

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